



LUNCH

Executive Chef Edwin Cole

INTRODUCTIONS

CHIPS AND SALSA 9

Arizona Chile Dusted Corn Tortilla Chips, Lodge Roasted Salsa [GF, VG, VEG](#)

LODGE GUACAMOLE 11

Avocado, Tomato, Green Chiles, Red Onion, Lime, Cilantro, Cotija Cheese [GF, VG,](#)

SOUP OF THE DAY 10

Upon Availability

FUNDIDO 15

Mixed Cheese, Green Chile, House Chorizo, Pickled Red Onions, and Micro Cilantro, served with House Spiced Corn Chip

STARTER SALADS

DESERT GREEN SALAD 12

Mixed Greens, Cherry Tomatoes, Cucumber, Roasted Corn Red Onion, Roasted Jalapeno Agave Vinaigrette [GF, VG](#)

Add Chicken 6 | Add Shrimp 8

SPINACH AND ARUGULA SALAD 13

Fresh Spinach, Arugula, Roasted Sweet Potatoes, Spiced Pecans, Diced Strawberries, Queso Fresco, Pepita Seeds, Piloncillo

Serrano Vinaigrette [GF, VG](#)

Add Chicken 6 | Add Shrimp 8

SOUTHWEST CAESAR SALAD 15

Romaine, Slow Roasted Roma Tomatoes, Cotija Cheese, Bocarones, Rajas, Chipolte Sweet Corn Caesar Dressing

Add Chicken 6 | Add Shrimp 8

[GF](#): Gluten Free | [VEG](#): Vegan | [VG](#): Vegetarian

Menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cielos

LUNCH

ENTRÉES

GRILLED LAMB CHOP 19

Micro Arugula Salad, Shaved Red Onions, Green Chile, Fig Balsamic Glaze, Pistachio Fresno Salsa

CIELOS CLUB 16

Sliced Turkey, Jalapeno Bacon, Tomatoes, Lettuce, Onion, Sharp Cheddar, Mustard, Mayo, Sliced Avocados, and House Fries

ROASTED GREEN CHILE TAMALE 25

Green Chile Tamales, Chile Crema, Roasted Pattypan Calabacitas, Nopalitos, Cheese Blend, Corn Rajas [VG](#)

THE LODGE BURGER* 18

Hand Pressed Grass Fed Ground Beef, Tomatoes, Red Onion, Mixed Greens, Jalapeno Bacon, House Pickles, Stone Grain Mustard Mayo, Sharp Cheddar, and Lodge Fries

LODGE PASTA 26

Wild Mushroom Pappardelle Alfredo, Roasted Corn, Blistered Cherry Tomatoes Manchego Cheese, Spinach, Green Chile, and Grilled Toast Points [VG](#)

Add Chicken 6 | Add Shrimp 8

JACKKNIFE TACOS 15

Pick Two: Pork Carnitas | Shrimp | Steak
Charro Beans, Sonoran Rice, Red Onions, Cabbage, Salsa, Cilantro
Warm Flour or Corn Tortillas

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Menu subject to change. A 20% service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

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